



PLANNING TIPS FOR YOUR PERFECT DRINKS EXPERIENCE

Our fabulous team will help you shape a drinks experience that feels just right for your day. At Grittleton House, there's no minimum spend — you set the pace and the budget, and we'll support you every step of the way. The guide below offers a relaxed starting point — but the final call is entirely yours.

Here are a few tips from our team.

- **Mahogany Library Bar** Our bar is open throughout your wedding day for guests to enjoy. The bar can operate as a pre-paid bar or a pay bar. The choice is yours.
- **Welcome Drinks** - Set the tone and welcome your guests with something light, fresh, and photogenic. Think bubbles or something from our classic range, you can even give it a seasonal twist.

1 per guest, a perfect first pour to start the celebrations.
- **Reception Drinks** - After you say, 'I Do', celebrate with family and friends how about a refreshing spritz or a signature cocktail - guests love a drink that tells your story.

1 or 2 per guest, ideal for mingling, photos and garden chatter
- **Wine** - Our wine list offers something for everyone, don't forget to add something for the non-drinkers, and bottled water for the table.

Half a bottle per guest, a comfortable pour to see guests through the courses.
- **Toasts & Speeches** - Toast your love story with a fabulous glass of fizz. If you're looking for that extra bit of theatre, why not choose our Bottega Gold magnums or a champagne coup tower.
- **After Dinner** - Surprise your guests with a digestif, a refreshing limoncello or a velvety, rich and creamy Bottega Grappa.
- **Cocktail Hour** - Get your evening reception off to a great start with a cocktail hour, design your signature cocktail alongside your favourite classics.
- **Non-Alcoholic Options** - Don't forget your alcohol-free guests. We craft mocktails and elegant soft drinks that look just as special.

Please Note: All pre-ordered or pre-paid drinks served during your stay are charged per glass. The only exception is wine and bottled water served at the table during your wedding breakfast, which are charged per bottle.



DRINKS MENU 2026

BUBBLES BY THE GLASS

Da Luca Prosecco: Pear & peach fruit on a lively yet soft & generous palate	£7.50
Da Luca Prosecco Rosé: Fruity scent of pears & apples, overtones of blackberries	£7.60
Bottega Poeti Prosecco Organic: Elegantly floral and fruity, with clear hints of ripe apple (vg)	£8.00
Chapel Down: English sparkling wine, aromas of red apple, citrus fruits and freshly baked bread (vg)	£14.00
House Champagne: Champagne Bonnet Grande Réserve Brut: famous for its Pinot Noir style, delivering richness and structure (vg)	£16.80
Taittinger Brut Réserve Nv: Subtle biscuit complexity & superb elegance (vg)	£19.00
Taittinger Prestige Brut Rosé: Stylish & dry with delicious summer Fruit aromas (vg)	£23.00
Bollinger Special Cuvée Nv: Aromatic & complex with ripe fruit and spicy aromas (vg)	£25.00

CHAMPAGNE COUP TOWER

Max 30 coups - £30 surcharge + the cost of your chosen bubbles by the glass/bottle. We will pour the bottom two levels of coups with your chosen bubbles, to allow you to seamlessly pour the top two tiers (5 glasses).	£30.00 + Bubbles
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BOTTEGA GOLD MAGNUM TOAST DRINKS

Add a little performance to your pour. Try the Bottega Magnum Toast. With a magnum at each table, your guests get the joy (and responsibility!) of the big pop. One magnum, 12 glasses, 12 cheers, and one unforgettable moment.

Bottega Gold Prosecco (Magnum): Fruity with scents of golden apple & pear	£110.00
Bottega Rosé Gold Prosecco (Magnum): Mixed berries, currants & strawberries	£120.00



CLASSICS BY THE GLASS

Pimm's & Lemonade: Light, fruity and refreshingly chilled	£8.00
Chambord Royale: Crisp prosecco with a splash of raspberry liqueur for a fruity finish.	£8.00
Peach Bellini: Ripe peach purée with sparkling prosecco	£8.00
Mimosa: Fresh and zingy orange juice with sparkling prosecco	£8.00

SPRITZ BY THE GLASS

Hugo Spritz: Prosecco, elderflower liquor & mint leaf	£10.00
Aperol Spritz: Prosecco, Aperol, soda water, and orange slice	£10.00
Limoncello Spritz: Prosecco, limoncello, soda water, and lemon slice	£10.00
Sarti Spritz: Prosecco with Passion Fruit, Mango and Blood Orange liquor, soda water and lime slice	£10.00

COCKTAILS BY THE GLASS

Espresso Martini: Vodka, coffee liqueur and espresso	£12.00
Passionfruit Martini: Passionfruit, vodka, and vanilla	£12.00
Strawberry Collins: Didsbury strawberry & Sicilian lemon gin, San Pellegrino limonata & strawberry garnish	£12.00
Cosmopolitan: Vodka, cranberry, orange liqueur and citrus	£12.00
Paloma: Tequila, lime juice, grapefruit & soda	£12.00
English Garden Cup: Sicilian lemon gin, elderflower liquor, squeeze of lemon & apple juice	£12.00
Old Fashioned: Bourbon whiskey, angostura bitters, sugar, orange peel	£12.00
Bramble Gin: Dry gin, lemon juice, sugar syrup, & blackberry liquor	£12.00

COCKTAIL HOUR

Add a signature twist to your day and let us recreate *your* special cocktail for you and your guests, bringing back that unforgettable moment, sip by sip.



ALCOHOL FREE ALTERNATIVES BY THE GLASS

Bottega Prosecco Zero: Alcohol free	£6.00
Mimosa: Fresh & zingy orange juice with prosecco zero	£7.00
Cranberry Spritz: Orange juice, cranberry juice & lemonade	£7.00
Apple, Elderflower & Mint Spritz: Elderflower cordial, apple juice, fresh mint & sparkling water	£7.00
AF Tanqueray Gin: With a choice of premium tonic water	£7.50

BOTTLED BEERS / CIDERS

Birra Moretti / Corona / Peroni 330ml	£4.50
Thatcher / Inches 500ml bottle	£6.00
Bottled Craft Beers, available on request	POA
Alcohol Free 330ml bottle e.g. Peroni / Membrea	£4.00
Alcohol Free 500ml bottle e.g. Kopperberg / Thatchers / Guinness	£5.00

Why not mix it up and offer a selection of beers to complement your choices - relaxing, refreshing, and perfect for everyone.

DIGESTIF

Bottega Gianduia: Creamy chocolate liqueur	£3.50
Limoncello: A sweet, zesty Italian lemon liqueur	£3.50
Baby Guinness: A mini shot of coffee liqueur topped with Irish cream	£4.00

CHILDRENS DRINKS

Iced Squash jugs	£6.00
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BOTTLED WATER

Still or sparkling (750ml), chilled	£3.80
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WINE LIST - WHITE WINE

Cullinan View Chenin Blanc , Western Cape, South Africa Youthful, fruity character & a fresh, zesty acidity. Very well-balanced	£28.00
La Vivienda Verdejo La Mancha , Spain Zesty wine with lemon & lime flavours with a soft finish	£28.00
Da Luca Pinot Grigio Terre Siciliane , Italy Melon & guava flavours with a crisp acidity & rich finish	£32.00
Mas Puech Picpoul de Pinet , France Delicate aromas of citrus fruits and a grapefruit bitterness, combined with stone fruit and citrus on the palate (vg)	£33.00
Petal & Stem Sauvignon Blanc , Marlborough, New Zealand Passion fruit with gooseberry & tomato-plant greener notes on the palate (vg)	£36.00
Icauna Chablis , France Aromatic Palette Distinguished By Its Purity, Freshness, Balance & Minerality (vg)	£54.00
Pouilly-Fruissé Domaine Des Tros Tilleuls , France Vanilla aromas, hints of roasted almond & toast, from well-integrated oak (vg)	£74.00

WINE LIST - ROSÉ WINE

Whispering Hills White Zinfandel , California Loads of fresh summer-fruit flavours & lively acidity	£28.00
Bottega Pinot Grigio Rosato Delle Venezie , Italy Red fruits, raspberries & cherries, a delicious fruity finish (vg)	£34.00
Cotes De Provence Estandon , France Complex aromas of strawberry, peach and other stone fruit	£38.00

WINE LIST - RED WINE

Short Mile Bay Shiraz , Southeast Australia Rich berry fruit on the palate & a pinch of pepper spice	£28.00
La Vivienda Tempranillo La Mancha , Spain Rich Plum Flavours, Sweet Cherries & Firm Tannins	£28.00
Lunaris By Callia Malbec , Argentina Abundant fruit aromas, hints of eucalyptus, forest flowers & pink grapefruit (vg)	£32.00
Bottega Merlot , Italy Full of dark fruits, full bodied with velvety tannins & delicate herbal notes (vg)	£34.00
Don Jacobo Rioja Crianza Bodegas Corral , Spain Raspberry aromas mingle with sumptuous cherry (vg)	£38.00
Château Lamothe-Cissac, Haut-Médoc , France A traditional style of Bordeaux, elegance and savoury fruit in abundance	£41.00
Louis Jadot Bourgogne Cote D'or Pinot Noir , France Elegant nose with notes of red berry fruits and rhubarb (vg)	£64.00



KEEP THE PARTY GOING - POST PARTY DRINKS

Don't want the evening to end?

Once your non-residential guests have headed home, gather your favourite people and retire to the Family Library. Pour a night cap (or two) from your own mini bar, kick off the heels, loosen the tie and relive the very best bits of your day.

Make your selection:

Bubbles, wine & beer

*bottle prices as
listed above*

Spirits 5cl miniatures (double measure) gin, vodka, brandy, whiskey, rum, from £8.50

Cocktails in a can passion fruit martini, strawberry daiquiri, espresso martini £9.00

Lemon Spritz in a can £8.50

Soft drinks & mixers 200ml – tonic water, coke, lemonade, orange juice from £3.00

THIS OFFER IS AVAILABLE TO RESIDENTIAL GUESTS ONLY. MINIMUM SPEND £100.00

All orders must be made and paid for 14 days prior to the wedding day.
Only drinks purchased at the wedding venue may be consumed. Guests are required to behave in a respectful manner and consider other residents that may be sleeping. The management reserve the right to close the facility at any time. Any breakages or damage will be deducted from your wedding deposit.

PLEASE NOTE: Availability and pricing across our drink's menu may vary from time to time based on current market conditions. We will always keep you updated and advise on suitable alternatives where needed.